

# Cold Platters

### **Strawberry Stilton Salad**

field greens with California strawberries, caramelized shallots and crumbled Stilton with strawberry balsamic vinaigrette platter serves 15 guests 70

#### **Balsamic Glazed Chicken Salad**

grilled balsamic glazed chicken breast on arugula with scallions, sun-dried tomatoes, toasted pine nuts, lemon basil vinaigrette platter serves 15 guests 95

## **Cowboy Salad**

seasoned flank steak with roasted corn, pinto beans, red peppers, chopped romaine and fried onions topped with a chipotle dressing platter serves 15 guests 105

### **Herb Roasted Tenderloin of Beef**

sliced tenderloin of beef served medium rare with mini rolls and trio of sauces: roasted red pepper aioli, béarnaise and horseradish crème 25 sandwiches - *Market Price* 

#### Shrimp

jumbo poached shrimp wrapped with sliced prosciutto and black cherry horseradish dip 3.75 each, 2 dozen minimum

#### Salmon

whole decorated oven roasted parmesan crusted salmon side with capers, diced tomatoes, chopped eggs, chopped cucumber and whipped chive crème cheese with artisan crusty breads 175.00

## Hot Platters

## **Chicken and Waffle Skewers**

small waffle and fried chicken pieces skewered and drizzled with warm maple syrups and toasted pecans on small plates 36 skewers 142

## **Lamb Chops**

herb panko crusted baby lamb chops with whipped Dijon crème 36 chops 144

## **Vegetable Foccacia**

fresh baked focaccia bread crowned with farmers goat cheese and topped with farmers market vegetables Oven ready serves 20 guests – 59

#### **Scallops**

tasting spoon with grilled bay shrimp drizzled with homemade pesto and sundried tomatoes 36 tasting spoons 195

#### **Lobster Mac and Cheese**

creamy Gruyere cheese, medium and sharp cheddars, diced bacon, Maine lobster chunks topped with a panko crust, individual 8 oz cups 11.50 each, 2 dozen minimum

### **Maryland Crab Dip**

with crisp herbed French bread toasts 6.5 pp (15 minimum)

### **Shrimp Dejonghe**

jumbo shrimp in our signature buttery garlic, bread crumbs and parsley, individual oven ready containers 8.50 each, 2 dozen minimum